IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

FOR FUTURE REFERENCE

For future reference we suggest you retain this manual after recording the model number and serial number of this gas appliance in the spaces provided. This information can be found on the rating plate located on the sides of the lower range front frame. Pull out lower drawer to see rating plate.

_____

MODEL NUMBER

_____

SERIAL NUMBER

_____

DATE OF PURCHASE

These numbers identify your range. Please use them in any correspondence or service calls concerning your appliance.

Please retain the proof of purchase documents for warranty service.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch; do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

⚠ WARNING

- **ALL RANGES CAN TIP**
- **INJURY TO PERSONS COULD RESULT**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE**
- **SEE INSTALLATION INSTRUCTIONS**

To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot.

Owner's Guide

Gas Range with Electronic Controller

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INSTALLER Please leave this manual with this appliance.

Be sure appliance is properly installed by the installer.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers are found on the rating plate located on the sides of the lower range front frame.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Please keep your sales receipt and/or your cancelled check as proof of purchase should warranty service be needed. Store these documents with this booklet.

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(02-96-01)

ABOUT YOUR NEW GAS RANGE

Congratulations on your choice of this gas range. As you use your new range, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new gas range operates BEFORE you use it for the first time.

In this Owner's Guide, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new range.

In our continuing effort to improve the quality of our cooking products, it may be necessary to make changes to the appliance without revising this manual. As an example, the knob on your appliance may not look like the illustration in this manual.

Should you have any questions about using your new gas appliance, please write to us at this address:

Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370

Be sure to include the model and serial numbers of your appliance. For your convenience, we have provided space on the front cover to record this information. Please retain the proof of purchase documents for warranty service.

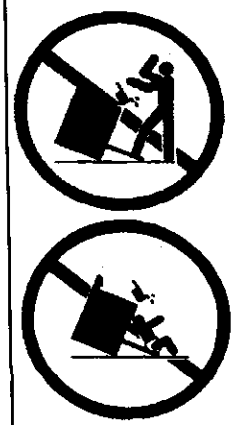
IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch; do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**



⚠ WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS.**

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer.

TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

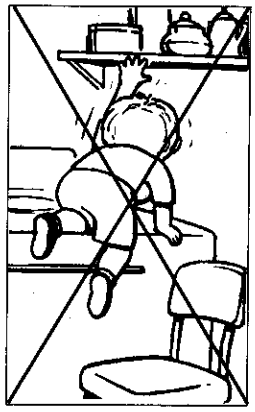
If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

IMPORTANT SAFETY INSTRUCTIONS

CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance.

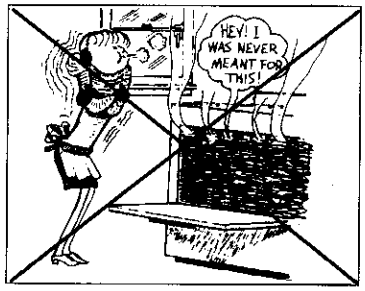
Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.



CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

ABOUT YOUR APPLIANCE

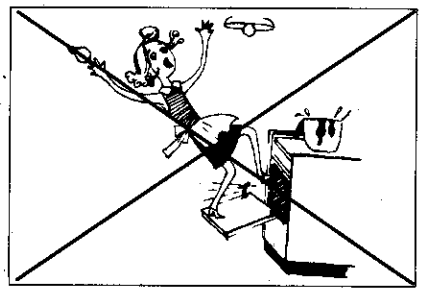
To prevent potential hazard to the user and damage to the appliance, do not use appliance as a space heater to heat or warm a room. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.



Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

CAUTION: Do not use an appliance as a step stool to cabinets above. Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the appliance, breakage of door, and serious injuries.



WARNING: To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. If the range is moved from the wall, be sure the anti-tip device is engaged when the range is replaced. Look underneath range to verify that one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. Also, be sure the range is properly re-installed.

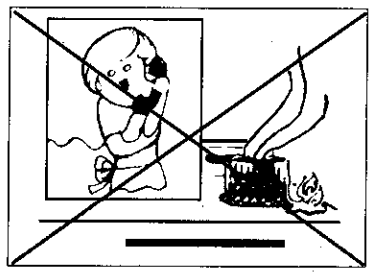
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

COOKING SAFETY

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

Never leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



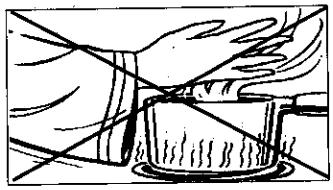
Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan off as the fan may spread the flame.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry sturdy pot holders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot holder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

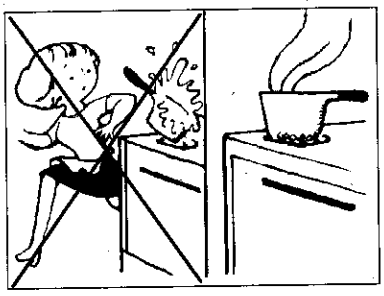
PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

UTENSIL SAFETY

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.



Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

SELF-CLEAN OVEN

Clean only parts listed in this booklet. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare ups. **CAUTION:** Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching or lifting the cooktop during a clean cycle should be avoided.

IMPORTANT SAFETY NOTICE AND WARNING

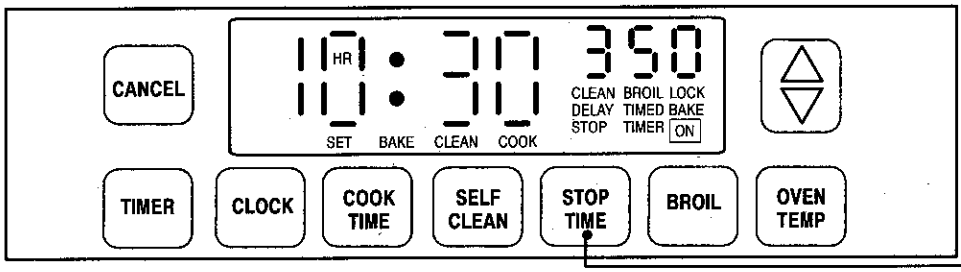
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

SAVE THESE INSTRUCTIONS

4 CLOCK AND OVEN CONTROL

All indicator words are displayed to show their location. The touch pads on your range may not look like this illustration but they will operate as described in this manual.



This function pad on your range will be labeled either STOP TIME or OVEN STOP. This pad will operate as described below.

CANCEL

Press this pad to cancel all programming except the clock and timer.

▲ and ▼ Pads

Press or press and hold these pads to enter the desired time or temperature or to select Hi or Lo broil.

TIMER

1. Press TIMER pad.
2. Set desired time using the ▲ and ▼ pads.

Press or press and hold either pad to change the time by 1 minute, 5 minutes or 10 minutes.

TIMER can be set from 1 minute (0 HR:01) up to 9 hours and 50 minutes (9 HR:50).

The timing operation will start automatically. Colon flashing in the display indicates a timing operation. One long continuous beep signals the end of the timing operation. The time of day will automatically reappear in the display. The TIMER does not control the oven.

To cancel: Press and hold TIMER pad. Time of day will reappear after a slight delay.

CLOCK

1. Press CLOCK pad.
2. Set the correct time of day using the ▲ and ▼ pads.

To change the time by one minute, press either pad **once**. To change the time in increments of 10 minutes, **press and hold** either pad.

When power is first supplied to the oven or if there has been a power failure, the display will flash.

Press CLOCK pad to recall time of day when another function is displayed.

Clock time cannot be changed when oven is set for a cook, timed bake, or self-clean operation. Cancel operation to set the clock.

OVEN TEMP

1. Press OVEN TEMP pad.
2. Press the ▲ or ▼ pad to set oven temperature.

See pages 11 to 15 for additional information.

BROIL

1. Press BROIL pad.
2. Press ▲ or ▼ pad to select Hi broil or Lo broil.

See page 18 for additional information.

CLEAN

1. Close and lock oven door.
2. Press CLEAN pad.
3. Oven will automatically clean for 3 hours. Press the ▲ or ▼ pad to select 2 to 4 hours.

"door" will appear in display until the door is properly locked. See pages 20 and 21 for additional information.

COOK TIME/STOP TIME or OVEN STOP

1. Press COOK TIME pad. Enter desired cooking time with the ▲ or ▼ pad.
2. To delay the start of cooking: Press STOP TIME or OVEN STOP pad. Enter time you wish the oven to turn off with the ▲ or ▼ pad.
3. Press OVEN TEMP pad. Enter oven temperature with the ▲ or ▼ pad.

The oven will automatically turn on and off at the preset times. Beeps will signal the end of cooking. Press CANCEL pad to cancel end-of-cooking beeps. See pages 16 and 17 for additional information.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. The oven will automatically turn off if it is left on for 12 hours.If a fault code (example: F 2) is displayed and beeps sound, press CANCEL pad. If fault code continues, see page 28.

IMPORTANT: When the appliance is first installed, the surface burners and pilots, if equipped, may be difficult to light due to air in the gas line. This may also occur if the appliance has been disconnected from the main gas supply or if it has not been used for several days or weeks.

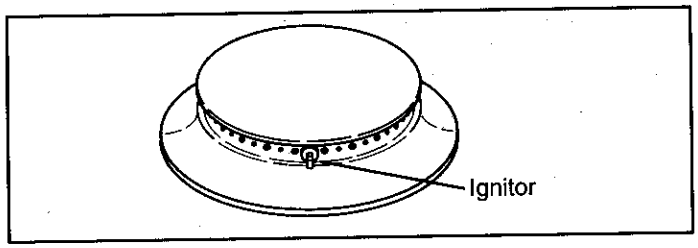
To remove the air in the gas line, hold a lighted match next to the burner head and turn the knob on. When the burner lights, turn the knob off. For pilot ignition models, proceed as directed below to light the pilot. For pilotless ignition models, either adjust the knob to the desired flame size or turn the burner off.

IGNITION SYSTEM

Your range is equipped with pilotless ignition. Be sure all surface controls are set in the OFF position prior to supplying gas to the appliance.

Pilotless Ignition

Pilotless ignition uses a spark from the ignitor to light the burner. There are two ignitors for conventional surface burners. Each sealed burner has its own ignitor. Once the burner lights, turn the knob to the desired setting. The clicking sound will not stop until the knob is turned from the LITE position.

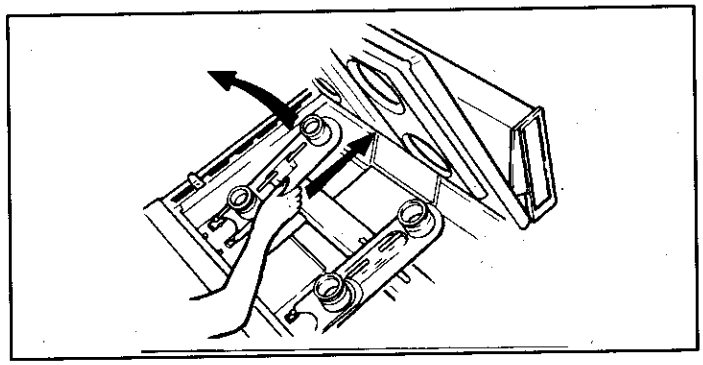


NOTE: The surface burner will not light if the ignitor is damaged, broken, soiled or wet. Also, the burner will not light if the small port beneath the ignitor is blocked. See page 23 for cleaning instructions.

In the event of a power failure, the surface burner can be manually lighted. Be sure all controls are in the OFF position. Hold a lighted match to the desired surface burner head then push in ad turn the knob to the LITE position. When the burner lights, adjust the flame to the desired flame size.

CONVENTIONAL SURFACE BURNERS

The two surface burner assemblies are secured in place during transportation with spring clips. Once the range is installed, these clips may be removed to allow quick and easy removal of the burner assemblies.



To remove: Allow burners to cool. Lift up the cooktop. Grasp burner assembly then lift up and toward back of the cooktop until the air shutter ends on the burner assembly release from the valves.

To replace: Insert the air shutter ends on the burner assembly over the valves and lower into place. Replace cooktop. Turn on each burner to be sure burner assembly has been correctly replaced.

Under no circumstances is the surface burner assembly to be taken apart for cleaning.

SEALED SURFACE BURNERS

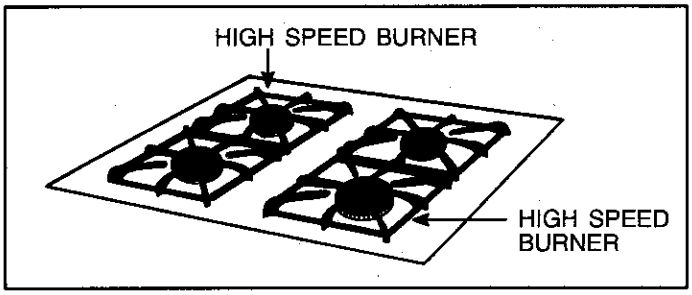
The sealed surface burners are secured to the cooktop and are NOT designed to be removed by the consumer.

Since the burners are sealed into the cooktop, boilovers won't seep underneath to the burner box area. Thus, there are no hidden spills in the burner box area to clean.

Super High Speed Burners

Some models feature two special SUPER HIGH SPEED sealed burners. Use the SUPER HIGH SPEED burners to quickly bring water to a boil and for large - pot cooking. See information on rating plate to determine if your appliance features these burners.

The two High Speed burners are located at the right-front and left-rear burners.

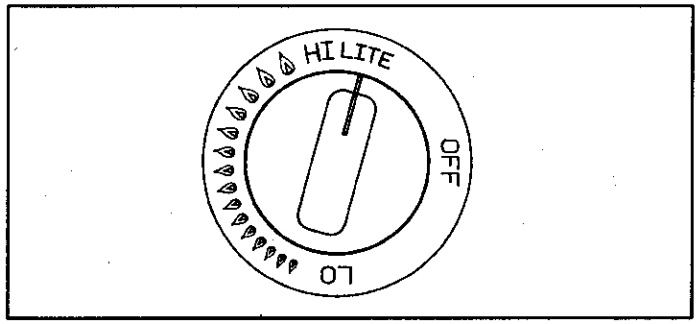


LIGHTING SURFACE BURNERS

CAUTION: To prevent damage to the cooktop or pan, never operate surface burner without a pan in place, never allow a pan to boil dry and never operate a surface burner on HIGH for extended periods of time.

To light surface burner:

1. Place a pan on the burner grate.
2. Push in and turn knob to the LITE position.



A clicking sound will be heard and the burner will light. When one burner is turned on, all ignitors will spark.

3. After the burner lights, turn the knob to the desired flame size. The ignitors will continue to spark until the knob is turned from the LITE position.

CAUTION: If the flame should go out during a cooking operation, turn the burner off. If gas has accumulated and a strong gas odor is detected, wait 5 minutes for the gas odor to disappear before relighting burner.

DURING A POWER FAILURE

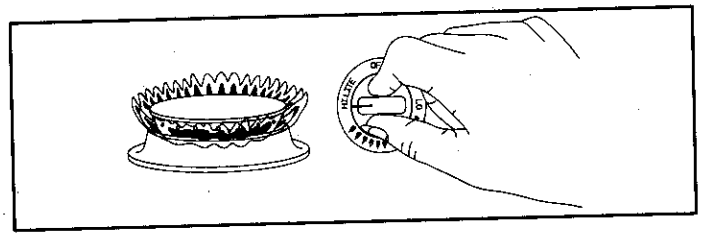
To light surface burner during a power failure:

1. Be sure all controls are in the OFF position.
2. Hold a lighted match to the desired surface burner head.
3. Push in and turn knob to the LITE position. The burner will then light.
4. Adjust the flame to the desired flame size.

CAUTION: When lighting the surface burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to the LITE position.

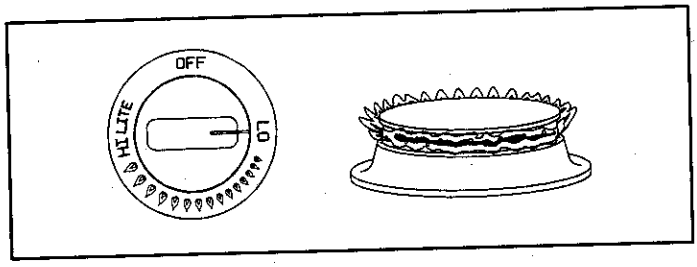
SELECTING FLAME SIZE

Use a HIGH flame setting to quickly bring liquids to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended when using a HIGH flame setting.**

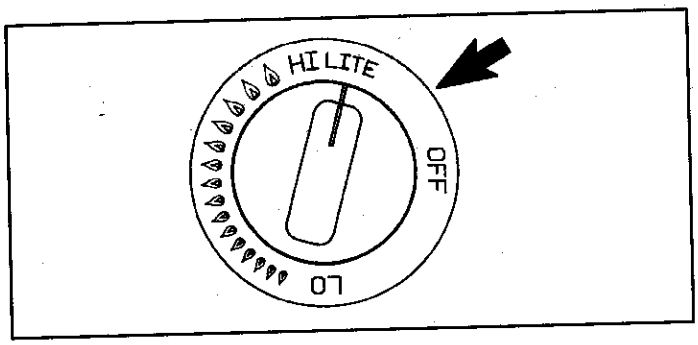


An intermediate flame size is used to continue a cooking operation. **Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil.** Remember, water boils at the same temperature whether boiling gently or vigorously.

Use LO to simmer or keep foods at serving temperatures.



Some cooking may take place on the LO setting if the cooking utensil is covered. If food does boil on the LO setting, it is possible to reduce the heat by rotating the knob toward the OFF position.



Be sure to adjust the knob so there is an adequate supply of gas to maintain a stable flame on the burner. Check to be sure burner is lit and the flame is stable.

ABOUT THE SURFACE BURNER FLAME

A properly adjusted burner with clean ports will light within a few seconds.

On natural gas, the flame will be blue with a deeper blue core; there should be no trace of yellow in the flame.

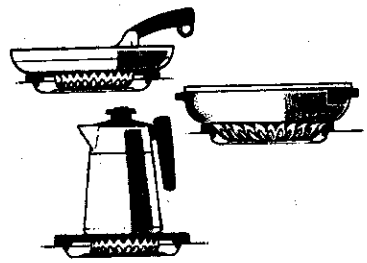
A yellow flame indicates an improper mixture of air/gas. This wastes fuel, so have a serviceman adjust the mixture if a yellow flame occurs.

On LP gas, some yellow tipping is acceptable. This is normal and adjustment is not necessary.

You may hear a "popping" sound on some types of gas when the surface burner is turned off. This is a normal operating sound of the burner.

ADJUSTING THE FLAME

Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.



If a knob is turned very quickly from the HI to the LO setting, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

COOKWARE CONSIDERATIONS

Cookware which extends more than two inches beyond the grate, rests on two grates, or touches the cooktop may cause a build up of heat which may result in damage to the the burner grate, burner or cooktop.

Cookware, such as a wok with a support ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

To determine the flatness of the bottom of a pan, place the edge of a ruler across the bottom of the utensil. Hold it up to the light. Little or no light should be visible under the ruler.

COOKWARE MATERIAL

The pan material determines how evenly and quickly heat is conducted from the heat source to the food. Some widely used pan materials are:

Aluminum – excellent heat conductor. Some foods will cause it to darken or pit. Often used as a bottom coating to improve the heating of other pan materials.

Copper – excellent heat conductor. Discolors easily, requires constant polishing. Often used as a bottom coating to improve the heating of other pan materials.

Stainless Steel – slow conductor of heat. Develops hot spots and produces uneven cooking results. Durable, attractive, easy to clean and stain resistant. Will distribute heat better if other metals (aluminum or copper) are combined or sandwiched together as a bottom coating.

Cast Iron – slow heat conductor. Cooks evenly once temperature is reached. Heavy. Needs seasoning to make cleaning easier and to prevent sticking and rusting.

Glass – slow heat conductor. Easy to clean. Some types may only be used in the oven.

Porcelain Enamel – glass–like substance fused to metal. Heating characteristics depend on base material. Easy to clean.

CANNING

Acceptable water–bath or pressure canners should not be oversized and should not rest on two burner grates. They should also have flat bottoms.

When canning, use the HI setting just until the water comes to a boil or pressure is reached in a pressure canner, then reduce to a setting that maintains the pressure or a boil.

Prolonged use of the HI setting or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the appliance.

OVEN LIGHT

The oven light switch is located on the control panel and is marked OVEN LIGHT. To turn the oven light on, push in the bottom half of the switch.

OVEN VENT

The oven vent is located at the base of the backguard or backsplash. When the oven is in use, this area may feel warm or hot to the touch. To prevent baking problems, do not block the vent opening in any way.

FAN

Slide–in and Chateau ranges are equipped with a fan which automatically turns on whenever the oven is set for a cooking or a cleaning operation. After the operation, the fan will automatically turn off when the oven has cooled.

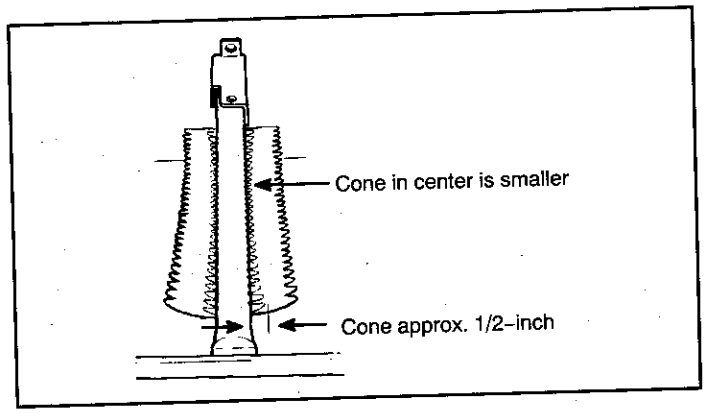
IGNITION SYSTEM

Your appliance features **pilotless ignition.** A glo bar will light the oven burner. With this type of ignition system, the oven will not operate during a power failure or if the oven is disconnected from the wall outlet. **No attempt should be made to operate oven during a power failure.**

Be sure oven control is set in the OFF position prior to supplying gas to the appliance.

OVEN BURNER

The size and appearance of a properly adjusted oven burner flame should be as shown:



The oven temperature is maintained by cycling the burner on and off. After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal and no gas escapes during this delay.

During the clean cycle, and some extended oven cooking operations, you may hear a "popping" sound when the burner cycles off. This is a normal operating sound of the burner.

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. It is normal to notice some differences between this oven and your previous oven.

OVEN RACKS

The two oven racks are designed with a safety lock-stop position to keep the racks from accidently coming completely out of the oven when pulling the rack out to add or remove food.

CAUTION: Do not attempt to change the rack positions when the oven is hot.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops at the lock-stop position. Tilt the front end of the rack up and continue pulling the rack out of the oven.

To replace: Place the rack on the rack supports and tilt the front end of the rack up slightly. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food on the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position the rack so the food is in the center of the oven. Use either rack position 3 or 2.

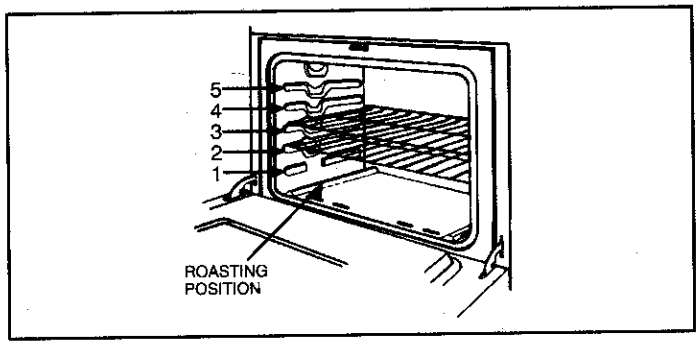
If cooking on more than one rack, stagger the food to ensure proper air flow.

If cooking on two racks, use rack positions 4 and 2 for cakes and rack positions 4 and 1 when using cookie sheets. Never place two cookie sheets on one rack.

If roasting a large turkey, place the turkey on rack 1 or the roasting position and the side dishes on rack 5.

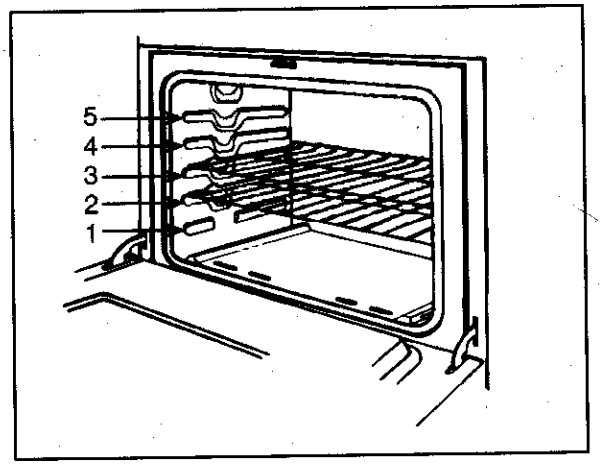
ROASTING POSITION

Used for roasting taller cuts of meat or turkey. Place both oven racks, one above the other, on the raised sides of the oven bottom.



RACK POSITIONS

RACK 5 (highest position)	Used for toasting bread, or for two-rack baking.
RACK 4	Used for most broiling and two-rack baking.
RACK 3	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
RACK 2	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
RACK 1	Used for roasting large cuts of meat and large poultry, pies, souffles, or angel food cake, or for two-rack baking.



HOW TO SET OVEN FOR BAKING

1. Press the OVEN TEMP pad.
   - 000° and BAKE indicator words will appear in the display.
2. Press the ▲ or ▼ pad. Then press either pad until the desired oven temperature is displayed.
   - 350° will appear in the display when either pad is pressed once.
   - The oven temperature can be set from 170° to 550°.
   - The ON indicator word and 75° or the actual oven temperature, whichever is higher, will appear in the display.
   - The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
   - Allow 10 to 15 minutes for the oven to preheat. A single beep will sound when the oven is preheated.
3. Place food in the oven. Check food for doneness at the minimum cooking time. Cook longer if needed.
4. At the end of cooking, turn the oven off by pressing the CANCEL pad. Remove food from the oven.

PREHEATING

Preheating is necessary for baking. Allow about 10 to 15 minutes for the oven to preheat. A single beep will indicate that the oven is preheated. It is not necessary to preheat for roasting.

Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

ADDITIONAL INFORMATION

- Do not move the door lock lever to the right during a cooking operation. If the door is locked, the cooking operation will be cancelled. If the oven is hot enough to engage the internal lock, the oven door will not open. If this occurs, allow the oven to cool up to one hour, then unlock and open the door.
- If you press the OVEN TEMP pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
- To recall the preset temperature during preheat, press the OVEN TEMP pad.
- To change the oven temperature during cooking, press the ▲ or ▼ pad until the desired temperature is displayed.
- The oven features an automatic shut-off. If the oven is left on for 12 hours, it will automatically turn off.

USE OF ALUMINUM FOIL

Do not cover an entire rack with foil or place foil directly under cookware. To catch spillovers, place a piece of foil, a little larger than the pan, on the rack below the pan. Do not place foil on the oven bottom.

UPPER OVEN (Chateau Range Only)

The upper oven of the Chateau range will feature either a microwave oven or a conventional baking oven.

Microwave oven: Refer to the separate Use and Care Book for microwave oven operating instructions.

Conventional oven: This oven is equipped with an electric bake element and features the Continuous Cleaning Oven. See page 19 for additional information on the Continuous Cleaning Oven feature.

Safety instructions for the conventional upper oven

- Do not touch the bake element, areas near the element or interior surfaces of the oven. The element may be hot even though it is dark in color. Areas near the element and interior surfaces of the oven may become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact the bake element, areas near the element or interior surfaces of the oven until they have had sufficient time to cool. Among these areas are the oven vent opening and surfaces near this opening, oven door, and oven window.
- Do not allow aluminum foil, meat probes or any other metal object to contact the bake element.

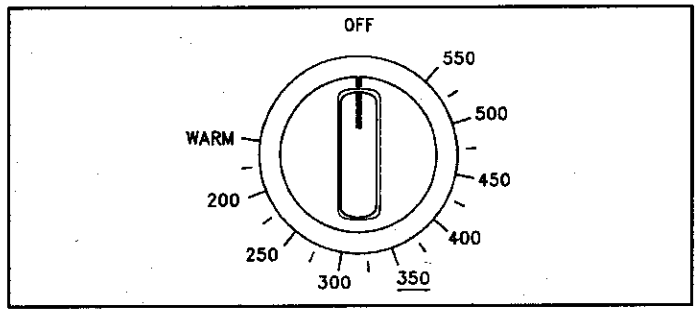
The size of the upper oven makes it convenient for cooking smaller quantities of food. However, it does have some limitations. Do not use a large cooking sheet, pan or other large bakeware. Large bakeware will block the air flow and affect cooking results.

For optimum results, use the lower oven for critical cooking and delicate baking.

Do not use the upper oven for cooking items that are heavy or bulky to handle, especially if considerable amounts of hot fat or liquids are involved. Removing such foods from the oven is difficult and can be hazardous.

To set upper oven:

1. When cool, place the oven rack in the desired rack position.
2. Push in and turn the thermostat knob to the desired setting.



3. Allow the oven to preheat for 10 to 15 minutes.
4. Place the food in the center of the oven, allowing a minimum of two inches between the utensil(s) and the oven walls and oven door.
5. Check the food for doneness at the minimum time given in the recipe. Cook longer if necessary. Opening the oven door frequently causes heat loss which may affect cooking results and increase cooking time.
6. Turn the thermostat knob to OFF and remove the food from the oven.

General Baking Tips

Use a reliable recipe and accurately measure fresh ingredients. **Carefully follow directions** for oven temperature and cooking time.

Preheat oven if recommended in the recipe or package directions. Selecting a temperature higher than the desired temperature will not preheat the oven any faster. In fact, this may have a negative effect on baking results.

Use the correct rack position. Baking results may be affected if the wrong rack is used. For optimum results, bake foods on one rack. Select a rack position that locates the food in the center of the oven. If baking on two racks, select rack positions #2 and 4, #1 and 4 or #2 and 5.

- Top browning may be darker if food is located toward the top of the oven.
- Bottom browning may be darker if food is located toward the bottom of the oven.
- When using two racks for baking, allow enough space between the racks for proper air circulation. Browning and cooking results will be affected if air flow is blocked.

Cookware material plays an important part in baking results. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

- **A shiny metal pan** reflects heat away from the food. This type of pan produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies.
- **A dark metal, dull, anodized or satin-finish pan** absorbs heat and produces darker browning with a crisper crust. Use dark pans for pies, pie crusts or bread.
- For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.
- If using **heat-proof glassware**, or **dark pans such as Baker's Secret or Wilton** reduce the oven temperature by 25°F except when baking pies or bread. Use the same baking time as called for in the recipe.

Allow hot air to flow freely through the oven for optimum baking results. Improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

- Do not crowd a rack with pans. Never place more than one cookie sheet, one 13x9x2-inch cake pan or two 9-inch round cake pans on one rack.
- Stagger pans when baking on two racks so one pan is not directly over another pan.
- Allow two inches between the pan and the oven walls.

Check the cooking progress at the minimum time recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape the oven; this can affect baking results and wastes energy.

If you add additional ingredients or alter the recipe, expect cooking times to increase or decrease slightly.

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
Cakes are uneven.	Pans too close or touching each other or oven walls. Batter uneven in pans. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.
Cake high in middle.	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.
Cake falls.	Too much shortening or sugar. Too much or too little liquid. Temperature set too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.
For optimum results, bake on one rack. If baking cakes on two racks, place pans toward back of oven on upper rack and toward front of oven on lower rack.	
Cakes, cookies, biscuits too brown on bottom.	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, dark, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)
Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecko's Baker's Secret require lowering the oven temperature by 25° F.	

PROBLEM	CAUSE
Cakes don't brown on top.	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
Uneven texture.	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
Cakes crack on top.	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
Cake not done in middle.	Temperature set too high. Pan too small. Baking time too short.
If additional ingredients were added to mix or recipe, expect cooking time to increase.	
Pie crust edges too brown.	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin; shield with foil.
Pies don't brown on bottom.	Used shiny metal pans. Temperature set too low. Incorrect rack position.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

ROASTING

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture.

Roasting Tips:

Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: Beef rib, ribeye, top round, high quality tip and rump roast, pork loin roast, leg of lamb, veal shoulder roast and cured or smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers the desired internal temperature.

NOTE: For more information about food safety, call USDA's Meat & Poultry Hotline at 1-800-535-4555. For cooking information write to the National Live Stock and Meat Board, 444 North Michigan Avenue, Chicago, Illinois 60611.

ROASTING CHART (Thawed meats only)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F	Internal Temperature	Approximate* Roasting Time (min. per lb.)
Beef				
Rib Roast (cut-side-down)	4 to 8	325°F	145°F (medium/rare)	25-35
			160°F (medium)	30-35
Rib Eye Roast	4 to 6	350°F	145°F (medium/rare)	25-35
			160°F (medium)	30-35
Loin Tenderloin Roast	2 to 3	400°F	145°F (medium/rare)	20-30
Pork, Fresh				
Shoulder Blade Roast, (boneless)	4 to 6	325°F	160°F	35-45
Shoulder Blade Roast	4 to 6	325°F	160°F	30-40
Loin Blade or Sirloin Roast	3 to 4	325°F	160°F	35-40
Boneless Pork Loin	6 to 8	325°F	160°F	25-35
Pork, Smoked				
Ham, Half (fully cooked)**	5 to 7	325°F	140°F	25-35
Ham, Half (cook-before-eating)	5 to 7	325°F	140°F	35-45
Poultry				
Turkey, unstuffed***	12 to 16	325°F	180°-185°F	18-20
	16 to 20	325°F	180°-185°F	16-18
	20 to 24	325°F	180°-185°F	14-16
Turkey, Breast	3 to 8	325°F	180°F	30-40
Chicken, Fryer	2 1/2 to 3 1/2	350-375°	180°F	20-25
Chicken, Roaster	4 to 6	350-375°F	180°F	20-25
Lamb				
Leg (boneless)	2 to 3	325°F	160°F	35-40
			170°F	40-45
Whole Leg	5 to 7	325°F	160°F	30-35

** Cooking times are approximate and may vary depending on the shape of the roast. A meat thermometer is the most accurate way to determine doneness.*

*** Add water and follow package directions.*

**** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.*

AUTOMATIC OVEN COOKING

The Automatic Oven Cooking feature is used to turn the oven on and off at a preset time of day. This feature can be used to:

- Turn the oven on immediately **(immediate start)**.
- Delay the start of cooking **(delay start)**.

The feature can be used with either oven cooking or with the self-cleaning oven feature. See page 21 for instructions on delaying the start of a clean cycle.

The clock must be functioning and set at the correct time of day for the Automatic Oven Cooking feature to operate properly.

IMPORTANT

- Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for Delay Start cooking.
- If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

To recall the preset cook time or stop time, press the corresponding pad.

To cancel the Automatic Oven Cooking operation, press the CANCEL pad.

At the end of the Automatic Oven Cooking operation, the oven will automatically turn off and continuous beeps will sound to remind you to remove food from the oven. Press the CANCEL pad to cancel the beeps.

This feature will only delay cooking up to eleven hours and fifty five minutes (11:55).

If you delay more than 30 seconds between pressing a pad and the ▲ or ▼ pad, the display will either:

- Return to the previous setting.
- Beep and flash to indicate the next entry.
- Return to the current time of day and cancel the operation.

IMMEDIATE START

To set oven:

1. Place food in the oven.
2. Press the COOK TIME pad.

   The words SET COOK TIME will flash in the display.
3. Press the ▲ or ▼ pad to enter the cooking time.
4. Press the OVEN TEMP pad.

   The words BAKE and 000° will appear in the display.
5. Press the ▲ or ▼ pad to enter the oven temperature.

The oven will immediately turn on. The words TIMED BAKE ON will appear in the display and the display will begin counting down the cooking time.

At the end of the preset cooking time, the oven will automatically turn off and END will appear in the display. Continuous beeps will remind you to remove the food from the oven.

Press the CANCEL pad to cancel the beeps. The current time of day will reappear in the display when the CANCEL pad is pressed. Remove the food from the oven.

Example For Immediate Start

Food is to cook for one hour and thirty minutes (1:30) at 375°F.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (one hour and thirty minutes) is displayed.
3. Press the OVEN TEMP pad.
4. Press the ▲ pad until 375° is displayed.

The oven will turn on immediately and will automatically turn off at the preset time. Press the CANCEL pad to cancel the beeps.

DELAY START

To set oven:

1. Place food in the oven.
2. Press the COOK TIME pad.

   The words SET COOK TIME will flash in the display.
3. Press the ▲ or ▼ pad to enter the cooking time.

   The cooking time will be displayed in hours and minutes.
4. Press the STOP TIME or OVEN STOP pad.

   The words SET STOP TIME will flash in the display.
5. Press the ▲ or ▼ pad to enter the time you wish the oven to turn off.
6. Press the OVEN TEMP pad.

   The words BAKE and 000° will appear in the display.
7. Press the ▲ or ▼ pad to enter the oven temperature.
8. Press the CLOCK pad and the current time of day will reappear in the display.

DELAY BAKE will appear in the display to indicate that the oven is set for a delay start cooking operation.

> The control will automatically determine when to turn on the oven based on the COOK TIME and STOP TIME or OVEN STOP time you set. It is NOT necessary to set a start time.

At the preset time, the oven will automatically turn on and TIMED BAKE ON will appear in the display. The display will begin counting down the cooking time.

At the end of the preset cooking time, the oven will automatically turn off and END will appear in the display. Continuous beeps will remind you to remove the food from the oven.

Press the CANCEL pad to cancel the beeps and remove the food from the oven. The current time of day will appear in the display when the CANCEL pad is pressed.

Example For Delay Start

Food is to cook for one hour and thirty minutes (1:30) at 375°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (one hour and thirty minutes) is displayed.
3. Press the STOP TIME or OVEN STOP pad.
4. Press the ▲ pad until 6:00 is displayed.
5. Press the OVEN TEMP pad.
6. Press the ▲ pad until 375° is displayed.

The oven will automatically turn on and off at the preset times. Press the CANCEL pad to cancel the beeps.

BROILING

Broiling is a method of cooking tender meats by direct heat. The cooking time is determined by the distance between the meat and the oven burner, the desired degree of doneness and the thickness of the meat.

Broiling Tips

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

For easier clean up, line the broiler pan with foil and spray the insert with a non-stick vegetable spray. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below.

Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and spattering. Season meat after cooking.

Place oven rack in the correct rack position when oven is cool. For darker browning, place meat closer to the oven burner. Place meat further down if you wish meat to be well done or if excessive smoking or flaring occurs.

See Care and Cleaning Chart on page 22 for instructions on cleaning the broiler pan and insert.

To set oven to broil:

1. Press the BROIL pad.
   000° and BROIL indicator words will appear in the display.
2. Press the ▲ pad to select HI for normal broiling or press the ▼ pad to select Lo for low temperature broiling .
3. Close door and cook food according to the broil chart. Turn meat once about half way through cooking. Check for doneness by cutting a slit in the meat near the center for desired color.
4. At the end of cooking, remove the broiler pan and press the CANCEL pad to cancel the broil operation. The current time of day will reappear in the display.

Use HI BROIL for most broil operations. Select Lo BROIL when broiling longer cooking foods such as poultry. The lower temperature allows food to cook to the well done stage without excessive browning. Cooking time will increase if Lo BROIL is selected.

BROILING CHART

TYPE OF MEAT	RACK POSITION*	DONENESS	TOTAL TIME (MINUTES)**
BACON	#4	Well Done	6 to 10
BEEF STEAKS 1-inch thick	#4 #4	Medium Well Done	15 to 20 20 to 25
CHICKEN Pieces	#3 or #4	Well Done	**LO BROIL** 30 to 45
FISH Fillets Steaks, 1-inch thick	#4 #4	Flaky Flaky	8 to 12 12 to 15
GROUND BEEF PATTIES 3/4-inch thick	#4	Well Done	15 to 20
HAM SLICE, precooked 1/2-inch thick	#4	Warm	8 to 12
PORK CHOPS 1-inch thick	#4	Well Done	20 to 25

* The top rack position is position #5.
** Broiling times are approximate and may vary depending on the meat.

CONTINUOUS CLEANING OVEN 19

CHATEAU RANGE CONVENTIONAL UPPER OVEN ONLY

The upper oven door liner is porcelain enamel. For cleaning instructions, refer to the cleaning chart on page 23.

WHAT IS THE CONTINUOUS CLEANING OVEN?

The finish of the Continuous Cleaning Oven is identified by its dark gray color, and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven MUST be "on" for cleaning to take place. No cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

FACTORS AFFECTING LENGTH OF CLEANING TIME

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: Type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

MANUALLY CLEANING HEAVY SPILLOVERS

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

TO MANUALLY CLEAN HEAVY SPILLOVERS

Brush off heavy soil with a nylon brush or plastic pad. DO NOT USE paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.

HINTS

Brittle crusts or stains can be loosened by GENTLY tapping stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

DO NOT USE ANY TYPE OF OVEN CLEANER, POWDERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE. ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS FOR THEY WILL DAMAGE THE FINISH.

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

SELF-CLEAN OVEN

The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven interior.

CAUTION: It is normal for parts of the range to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the cooktop, oven vent area, oven door and window.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

Turn off the oven light before a clean cycle. If the oven light is left on, the light bulb will burn out during the clean cycle.

BASIC INSTRUCTIONS

1. Remove oven racks and close oven door.
2. Lock oven door.
3. Press CLEAN pad.
4. Press the ▲ or ▼ pad to select cleaning time.
   - Light soil - 2 hours
   - Average soil - 3 hours
   - Heavy soil - 4 hours

BEFORE SELF-CLEANING

Remove broiler pan, all pans and the oven racks from the oven. **The racks will discolor and may not slide easily after a clean cycle.**

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

Wipe up sugary spillovers and acid spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up immediately.

Do not use oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

DURING SELF-CLEANING

When the door is locked and the CLEAN pad is pressed, the oven will automatically begin to heat to cleaning temperatures.

On slide-in and Chateau ranges: A fan will automatically turn on during the self-clean cycle and will automatically turn off after the clean cycle when the oven has cooled. Do not operate clean cycle if fan does not turn on; call an authorized servicer.

As the oven reaches cleaning temperatures, the LOCK indicator will appear in the display to show that an internal lock mechanism has engaged. At this point, the oven door can not be unlocked and opened.

To prevent damage to the door and lock lever, do not force the door open when the LOCK indicator is displayed.,

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidently left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

AFTER SELF-CLEANING

About one hour after the end of the clean cycle, the internal lock will disengage and the LOCK indicator will turn off. At this point, the door can be unlocked and opened. Move the door lock lever to the left or unlocked position and open the door. The oven may still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

IMMEDIATE START

To set oven for a self-clean cycle:

1. Remove the oven racks and close the door.
2. Move the door lock lever to the right until it rests in the locked position.
3. Press the CLEAN pad.
   - "door" will appear in the display and beeps will sound if the door is not locked.
   - 3 HR:00 will appear in the display and SET CLEAN TIME will flash in the display.
   - After a few seconds delay, the oven and fan will automatically turn on. CLEAN TIME and ON will remain in the display.
4. The oven will automatically clean for 3 hours. Or, select 2 hours for light soil up to 4 hours for heavy soil by pressing the ▲ or ▼ pad.
5. Press the CLOCK pad and the current time of day will reappear in the display. CLEAN and ON will remain in the display to show that the oven is in a clean cycle.

If the door is not locked or the clean time is not entered within 30 seconds of pressing the CLEAN pad, the program will automatically be cancelled.

About one hour after the clean cycle ends, the LOCK indicator will turn off and the oven door can be unlocked and opened.

The oven door and door lock lever will be damaged if the oven door is forced to open when the LOCK indicator is still displayed.

DELAY START

To delay the start of a clean cycle:

1. Remove the oven racks and close the door.
2. Move the door lock lever to the right or locked position.
3. Press CLEAN pad.
4. Press the ▲ or ▼ pad to select the cleaning time.
5. Press STOP TIME or OVEN STOP pad and press the ▲ or ▼ pad to select the time of day you wish the oven to turn off. The stop time and CLEAN DELAY STOP TIME will appear in the display.
6. Press the CLOCK pad and the current time of day will reappear in the display. CLEAN DELAY will remain in the display to show that the oven is set for a delayed clean operation.
7. At the end of the clean cycle, continuous beeps will sound. Press the CANCEL pad to cancel the beeps.

To cancel clean cycle:

1. Press the CANCEL pad.
2. If the LOCK indicator is displayed, allow the oven to cool for up to one hour. Once the LOCK indicator turns off, the door can be unlocked and opened.

   If the LOCK indicator is not displayed, the oven door can be unlocked and opened.

CARE AND CLEANING CHART

ABOUT CLEANING PRODUCTS

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Listed below are just a few examples of recommended products.

REMEMBER, ALWAYS READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance. Also, read and carefully follow the manufacturer's directions when using any cleaning product.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished, shiny, painted, or plastic surfaces.

The following brands may help you to make an appropriate selection:

Glass Cleaners – Bon Ami, Cinch, Glass Plus, Windex.

Dishwashing Liquid Detergents – Dawn, Dove, Ivory, Joy.

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

Non-Abrasive Cleaners – Bon Ami, paste of baking soda and water.

Mildly Abrasive Powder or Liquid Cleansers – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub.

Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges – Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen Sponge.

Abrasive Scouring Pads – S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

Be sure appliance is off and all parts are cool before handling or cleaning to avoid damage and possible burns. If a part is removed, be sure it is correctly replaced.

To prevent staining or discoloration, clean range after each use.

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked Enamel or Porcelain Enamel • Cooktop • Oven door • Storage drawer • Side panels • Backguard	• Soap and water • Paste of baking soda and water • Mild liquid cleaner • Glass cleaner	Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces. When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface. **NOTE:** Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. **NOTE:** Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
Broiler pan and insert	• Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired. **NOTE:** For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.
Chrome drip bowls, if equipped	• Soap and water • Paste of baking soda and water • Plastic scouring pad	Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace. **NOTE:** Bowls can permanently discolor over time or if exposed to excessive heat or if soil is allowed to bake on. The discoloration will not affect the cooking performance.

CARE AND CLEANING CHART

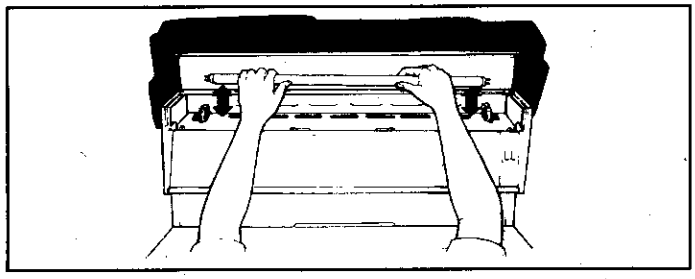
PARTS	CLEANING AGENTS	DIRECTIONS
Control knobs	• Soap and water	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not soak knobs in water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse dry and replace. **Turn ON each burner to see if knobs have been replaced correctly.**
Glass • Oven window	• Soap and water • Paste of baking soda and water • Glass cleaner	Wash with soap and water. Use a window cleaner and a soft cloth after cleaning. Remove stubborn soil with paste of baking soda and water. Rinse with a cloth wrung out in clear water. Dry. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. **NOTE: To avoid inside staining of oven door glass, do not oversaturate cloth.**
Grates	• Detergent and water • Non-abrasive plastic pad	Grates are made of porcelain-coated steel. They can be cleaned at the sink with detergent and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 30 minutes. Use a non-abrasive plastic pad to scour stubborn soil. **NOTE:** Never operate burner without a grate in place. To protect the porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.
Metal finishes • Backguard • Trim parts • Manifold panel	• Soap and water • Glass cleaner	Wash with soap and water. Remove stubborn soil with soap and water. Use a window cleaner and a soft cloth to remove fingermarks or smudges. **NOTE:** Do not use oven cleaners, abrasive or caustic agents. They will damage the finish.
Oven bottom • Self-clean porcelain		See pages 20 and 21 for instructions. Protect the oven bottom by (1) using large enough cookware to prevent boilovers; (2) place a piece of aluminum foil, that is slightly larger than the cookware, on the lower rack. NEVER place foil directly on the oven bottom. Protect oven bottom against acid spills (milk, cheese, tomato, lemon juice, etc.) or sugary spills (pie filling) as they may pit or discolor the oven bottom.
Oven cavity • Self-clean porcelain		See pages 20 and 21 for instructions. Wipe acid or sugar stains as soon as the oven is cool as these stains may discolor or etch the porcelain.
Oven cavity, upper conventional (Chateau range only) • Continuous Clean Oven, see page 19	Cleaning action begins whenever the oven is on. The oven must be used for cleaning to take place. Higher oven temperatures and longer baking times speed the cleaning action.	Brush off heavy soil with a nylon or plastic pad. Do not use paper towels, cloths, or sponges because the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clean water only. Do not use any type of oven cleaner, cleanser or detergent on this surface.
Oven racks	• Soap and water • Cleansing powders • Plastic pad • Soap filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. **NOTE:** If racks become difficult to slide, a thin coat of vegetable oil on the underside of the rack will make sliding easier.
Plastic finishes • Door handles • Backguard trim • Overlays • Knobs • End caps	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge	When surface is cool, clean with soap and water; rinse, and dry. Use a window cleaner and a soft cloth. **NOTE:** Never use oven cleaners, abrasive or caustic liquid or powdered cleaning agents on plastic finishes. These cleaning agents will scratch or marr finish. **NOTE:** To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.
Silicone rubber (Chateau range only) • Upper oven door	• Soap and water	Wash with soap and water, rinse and dry. Do not remove door gasket.
Surface burners • Conventional • Sealed	• Soap and water • Paste of baking soda and water • Plastic scouring sponge or pad • Mildly abrasive cleanser	**All burners:** For ease of cleaning, clean burners each time the cooktop is used with warm soapy water. If a boilover occurs, remove pan to another burner; cool burner and clean. To remove stubborn soil, use a dry cloth and mildly abrasive cleanser. Use care to prevent cleaner from clogging ports. Burner must be dry before use. **NOTE:** Yellow tipping or distortion of the flame may occur until the burner is completely dry. Clean **burner ports** with a straight pin or small metal paper clip. Do not enlarge or distort ports. Do not use a wooden toothpick as it may break off and clog port. If ports are clogged or soiled, the burner may not light properly or the flame may not be even. **Conventional burners:** Dry burners in the oven set at 170°F. **Sealed burners:** Sealed burner can not be removed by the consumer. When cleaning burner, use care to prevent damage to the ignitor. Surface burner will not light properly if ignitor is damaged, broken, soiled, or wet. When cleaning the ports, be sure to clean the port directly below the ignitor.

Before replacing the cooktop light bulb or fluorescent tube, DISCONNECT POWER TO RANGE. Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

COOKTOP LIGHT, if equipped

To turn on cooktop light: Press and hold rocker switch until the light turns on. The oven light switch is located on the backguard.

To replace cooktop light: Be sure bulb is cool. Grasp the top trim of the backguard with your thumbs under the front edge and pull outward while lifting to release trim from catches at each end.

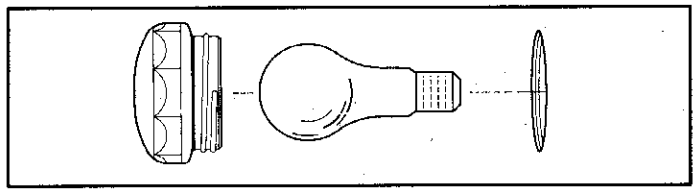


Remove fluorescent tube and replace with an 18 watt fluorescent tube. Snap top trim back into place and reconnect power to range. Reset the clock.

OVEN LIGHT

To turn on oven light: Push the rocker switch located on the backguard or on the control panel.

To replace oven light: Be sure bulb is cool. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb cover and bulb.



Replace with a 40 watt appliance bulb. Replace bulb cover and reconnect power to range. Reset the clock.

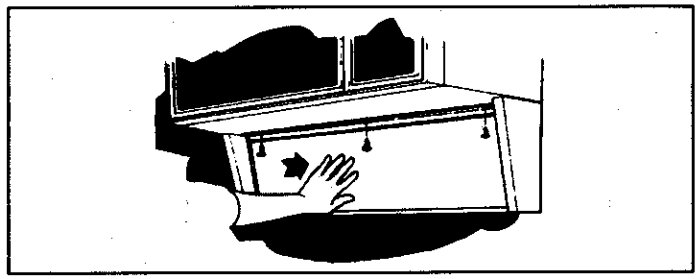
BACK PANEL LIGHT (Chateau Range Only)

On conventional upper oven: To turn on light, press button marked "BACK PANEL" which is located at the base of the control panel.

On microwave oven model: To turn on light, press "ON" pad located at base of microwave control panel.

To replace fluorescent panel light: Be sure bulb is cool. Remove three screws holding trim piece along top edge of glass OR two screws holding trim piece along side edge of glass. Support glass while removing screws so glass will not fall forward. Remove bulb and replace. Reconnect power to range, check light operation prior to replacing glass panel and reset the clock.

On microwave oven model: Refer to the separate microwave oven use and care booklet for instructions on removing the cooktop light bulb.



UPPER OVEN LIGHT (Chateau Range Only)

On conventional oven only: To turn on oven light, push in button, located at base of control panel.

On microwave oven: Oven light turns on whenever the door is opened or when the oven is in a cook or defrost operation.

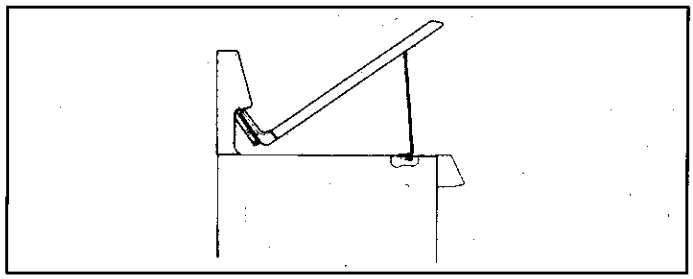
To replace conventional oven light: Be sure bulb is cool. Use a dry potholder and very carefully remove bulb. Replace with a 40 watt APPLIANCE bulb. Reconnect power to range and reset the clock.

On microwave oven model: Refer to the separate microwave oven use and care booklet for instructions on removing the oven light bulb.

COOKTOP – CONVENTIONAL BURNERS

The cooktop featuring conventional surface burners lifts up for easy cleaning of the burner box area.

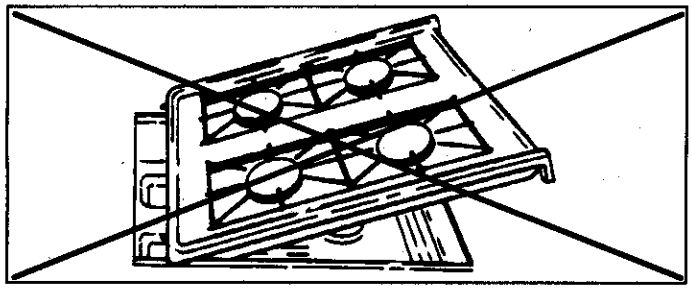
To raise the "lift-up" cooktop: When cool, grasp the front edge of the cooktop and gently lift up until the two support rods at the front of the cooktop snap into place.



To lower the top: Hold the front edge of the cooktop and carefully push back on each support rod to release the notched support. Then gently lower the top into place. The support rods will slide into the cooktop frame.

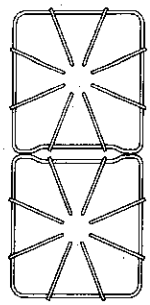
COOKTOP – SEALED BURNERS

The sealed burner cooktop is designed with two contour wells to catch and contain spills. Because of this design it is not necessary to lift up the cooktop to clean underneath. To prevent damage to the gas tubing or top, do not attempt to lift or remove the cooktop.



BURNER GRATES

Burner grates must be properly positioned before cooking. Burner grates are durable but may gradually lose their shine due to usage and high temperatures.



Grates for the porcelain cooktop are square. When installing square grates, place indented sides together so straight sides are at front and rear.

CAUTION: Do not operate a surface burner without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat from the burner flame.

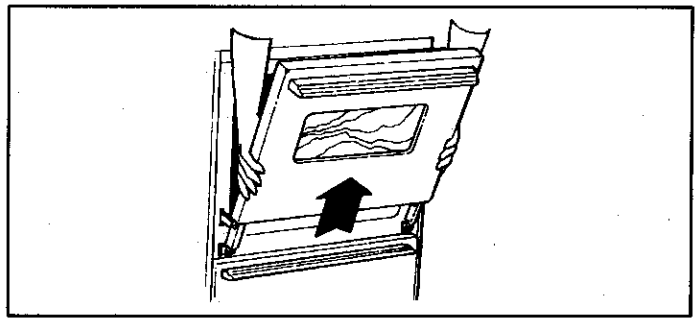
OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door or cause serious injury to the user.

When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

Do not attempt to open or close door until the door is completely seated on the hinge arms. Never turn on the oven unless door is properly in place. When baking, be sure the door is completely closed. Baking results will be affected if the door is not securely closed.

To remove lift-off door: Open the door to the "stop" position (opened about 6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.



To replace door: Grasp the door at each side, align slots in the door with the hinge arms and slide the door down onto the hinge arms until completely seated on hinges.

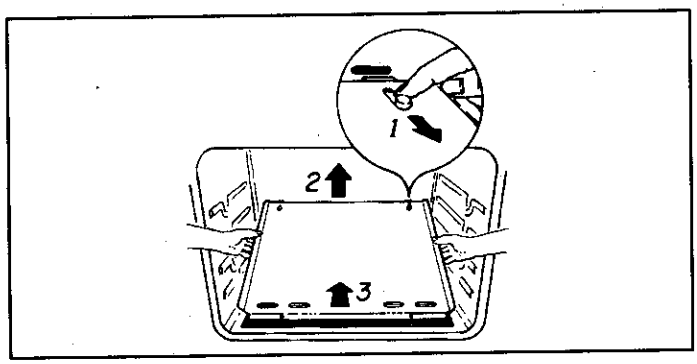
CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidently hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

DOOR LOCK LEVER

The oven door is locked for a self-clean operation only. Do not move the door lock lever to the right or locked position during a cooking operation. If the door is locked, the operation will automatically be cancelled and "door" will appear in the display. If the oven is hot enough to engage the internal lock, the oven door will not open. Allow the oven to cool for up to an hour, then unlock and open the door.

OVEN BOTTOM

Protect oven bottom against excessive spillovers especially acid or sugary spillovers as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place cookware or aluminum foil directly on the oven bottom.

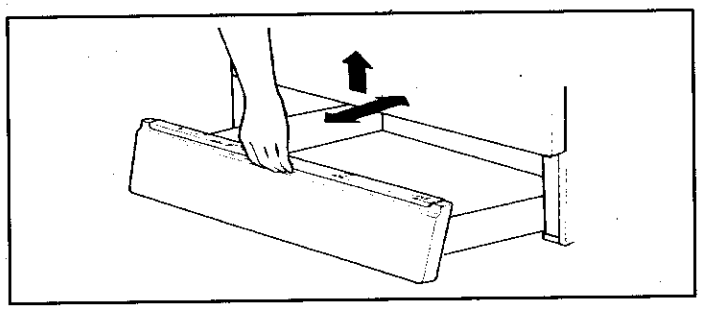


To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

STORAGE DRAWER

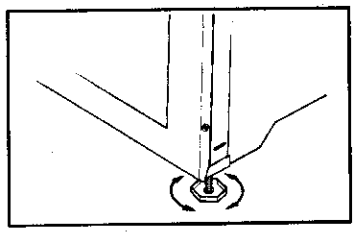
The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. DO NOT store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.



To remove: Empty drawer then pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

To replace: Fit the ends of the drawer glides onto the rails. Lift up drawer front and gently push in to first stop position. Lift up drawer again and continue to slide drawer to the closed position.

LEVELING LEGS



Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner at the base of the range. Level by turning the legs. To prevent range from accidently tipping, range should be secured to the floor by sliding a rear leveling leg into the anti-tip bracket supplied with the range.

HOW TO REMOVE RANGE FOR CLEANING AND SERVICING

Follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See Installation Instructions for location of bracket.)
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

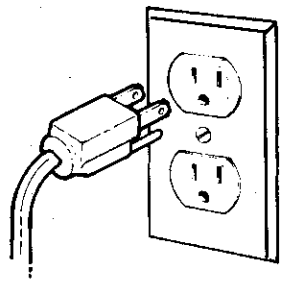
A qualified servicer should disconnect and reconnect the gas supply.

To prevent range from accidently tipping, range must be secured to the floor by sliding rear leveling leg into an anti-tip bracket supplied with the range.

WARNING: Possible risks may result from abnormal usage, including excessive loading of the oven door and of the risk of tip over, should the appliance not be reinstalled according to the installation instructions.

ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



Always disconnect power to appliance before servicing.

The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

EXPLANATION OF FAULT CODES

Your appliance is equipped with self-diagnostic software which continuously monitors the control to ensure safe and proper operation. If the software detects a questionable situation, a FAULT CODE (F plus a number) will appear in the display, continuous beeps may sound and as a safety precaution, the operation will be cancelled.

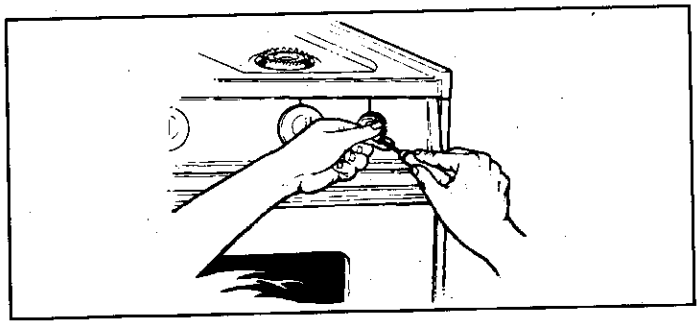
If a fault code appears in the display and continuous beeps sound, press the CANCEL pad. Then, reprogram the cooking operation. If the fault code reappears in the display, call an authorized servicer. Do not use the oven until the appliance has been serviced.

If the oven is heavily soiled, excessive smoke and flaring may result in a fault code during a self-clean cycle. If this occurs, press the CANCEL pad and allow the oven to cool for an hour.

PROPORTIONAL VALVE ADJUSTMENT

The LOW setting should produce a stable flame when turning the knob from HI to LO. The flame should be 1/8 inch or lower and must be stable on all ports on LOW setting.

To adjust: Operate burner on HI for about 5 minutes to preheat burner cap. Turn knob back to LO; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction.



Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the LO setting. Never adjust flame size on a higher setting.

NOTE: All gas adjustments should be done by a qualified servicer only.

ADJUSTING OVEN TEMPERATURE

If you have carefully followed the recipe, reviewed the baking tips in this manual and still feel cooking results do not meet your expectations, you can adjust the oven temperature. DO NOT ADJUST THE TEMPERATURE if only one or two items are not baking properly.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the thermostat.

To adjust the thermostat:

1. Press the OVEN TEMP pad.
2. Press the ▲ pad until 550° is displayed.
3. **Press and hold** the OVEN TEMP pad for several seconds. The display will show the ambient oven temperature for a few seconds then 00° will appear in the display.
   - If 00° does not appear in the display, press the CANCEL pad and begin again.
   - If the oven temperature was previously adjusted, the change will be displayed. For example, if the temperature was reduced by 15°, -15° will be displayed.
4. Press the ▲ or ▼ pad to select the temperature change desired.
   - The oven temperature can be increased up to 35° or reduced by as much as 35° (-35°) in 5° increments.
   - If you delay in selecting a temperature, the program will automatically cancel and 00° will disappear. Begin again if the program cancels.
5. Press the CANCEL pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

BEFORE YOU CALL FOR SERVICE

PROBLEM	CAUSE	CORRECTION
1. Surface burner fails to light	a. power supply not connected b. air in the gas line c. clogged burner port(s) d. surface control not completely turned to the LITE position or turned too quickly from the LITE position e. power failure (pilotless ignition) f. on sealed burner models: Burner will not light if the ignitor is damaged, soiled, wet or if the port directly below the ignitor is blocked.	a. connect power, check circuit breaker or fuse box b. see page 5 for instructions on bleeding air from the gas line c. clean ports with straight pin d. turn control to the LITE position until the burner ignites, then turn control to desired flame size e. see page 6 to light burner during a power failure f. clean and dry burner head. If broken or damaged, call a serviceman.
2. Burner flame uneven	a. clogged burner port(s)	a. clean ports with straight pin
3. Surface burner flame • lifts off port • yellow in color	a. air/gas mixture not proper NOTE: Lifting of flame is normal for sealed burners. Some yellow tipping with LP gas is normal and acceptable.	a. call serviceman to adjust burner NOTE: Be sure installer properly adjusted range at time of installation.
4. Oven burner fails to light	a. power supply not connected b. power failure c. oven incorrectly set d. Automatic Oven Cooking feature incorrectly set	a. connect power, check circuit breaker or fuse box b. oven will not operate during a power failure c. See pages 4 or 11 d. See pages 16–17
5. Popping sound heard when burner extinguishes	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
6. Clock and/or oven light does not work	a. power supply not connected b. bulb may be loose or burned out c. malfunctioning switch, starter or ballast d. malfunctioning clock or loose wiring	a. connect power supply, check circuit breaker or fuse box b. tighten or replace light bulb c. call serviceman to check d. call serviceman to check
7. Moisture condensation on oven window, if equipped	a. it is normal for the window to fog during the first few minutes the oven is on b. cloth saturated with water is used to clean the window	a. leave door ajar for one or two minutes to allow moisture to escape b. Use a damp cloth to clean window to prevent excess water from seeping between the panels of glass
8. Oven temperature inaccurate • food takes too long or cooks too fast • pale browning • food over-done on outside and under-done in center • over browning • poor baking results	a. oven not preheated b. incorrect rack position c. incorrect use of aluminum foil d. oven bottom incorrectly replaced	a. preheat oven 10 to 15 minutes b. see page 10 c. see page 11 d. replace oven bottom correctly See Problem Chart on page 14 See baking tips on page 13
9. Oven smokes excessively during a broil operation	a. food too close to burner b. meat has too much fat c. sauce applied too early or marinade not completely drained d. soiled broiler pan e. broiler insert covered with aluminum foil	a. move broiler pan down one rack position b. trim fat c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking d. always clean broiler pan and insert after each use e. never cover insert with foil as this prevents fat from draining to pan below
F plus a number appears in the display and a continuous beep sounds. (Example: F 1)	This is called a FAULT CODE. If a fault code appears in the display, press the CANCEL pad. If the fault code reappears, disconnect power to the unit and call the servicer. See page 28 for FAULT code information.	

Do not attempt to service the appliance yourself unless directed to do so in this manual. Contact the dealer who sold you the appliance for service.

HOW TO OBTAIN SERVICE

If your appliance should require service or replacement parts, contact your dealer or authorized servicer. Use only genuine factory parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the authorized service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, write to Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370. Include the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you do not receive satisfactory service, you may contact the Major Appliance Consumer Action Program by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Program
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Program) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

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